000135 - Sweet and Sour Chicken :	Components	Attributes	Allergens	Allergens	Allergens
000135 - Sweet and Sour Chicken .	Components	Attributes	Present	Absent	Unidentified
HACCP Process: #2 Same Day Service	Meat/Alt: 2 oz				? - Milk
Number of Portions: 50	Grains: 1 oz				? - Egg
Size of Portion: 3/4 CUP	Fruit:				? - Peanut
	Vegetable: 0.5 cup				? - Tree Nut
	Milk:				? - Fish
					? - Shellfish
					? - Soy
					? - Wheat

Ingredients	Measures	Instructions
011090 BROCCOLI,RAW011109 CABBAGE,RAW	6 lbs + 2 ozs 4 lbs	Wash broccoli and cut into florets. Wash cabbage and julienne. Mix together broccoli, cabbage, and shredded carrots. Sauté for 3
011124 CARROTS,RAW	1 qt	minutes.
901844 CHICKEN NUGGETS,LT&DK MEAT,BREADED,HTD-C	8 lbs + 8 ozs	2. Place chicken onto sheet trays lined with parchment and place in a 350° F oven for 15 minutes or until internal temperature reaches 165° F.
027050 SAUCE,SWT & SOUR,RTS020027 CORNSTARCH	2 lbs + 8 ozs 2 ozs	3. In a large pot, heat sweet and sour sauce to a boil. Mix together cornstarch and water into a slurry. Add to sauce, stirring constantly.
014429 BEVERAGES,H2O,TAP,MUNICIPAL	1 oz	4. Mix together vegetables and chicken in 2 inch hotel pans. At the last minute, pour sweet and sour sauce on top and stir to combine. Do not mix sauce and chicken more than 10 minutes before service.

*Nutrients are based upon 1 Portion Size (3/4 CUP)

				Tratification and b	acca apon i i cinon cia	_O (O, . OO. <i>)</i>		
Calories	283 kcal	Cholesterol	34 mg	Sugars	*6.8* g	Calcium	53.86 mg	48.64% Calories from Total Fat
Total Fat	15.29 g	Sodium	531 mg	Protein	11.89 g	Iron	1.24 mg	11.78% Calories from Saturated Fat
Saturated Fat	3.70 g	Carbohydrates	25.63 g	Vitamin A	1912.2 IU	Water ¹	146.73 g	*0.00%* Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	3.48 g	Vitamin C	103.9 mg	Ash ¹	2.52 g	36.25% Calories from Carbohydrates
								16.82% Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

^{* -} denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.